

DESSERT

MENU



THE
Clunie
DINING ROOM



DESSERTS

“CRANACHAN”

Whisky Jelly, Raspberry Sorbet, Caramelized Oats

£11.00

Sauternes, Château d'Yquem, Bordeaux, France 2014 £52.00

MALTED CHOCOLATE DELICE

Brownie, Malt Ice Cream, Puff Candy

£11.00

Moscato Rosa, Franz Haas “Schweizer”, Trentino-Alto Adige, Italy 2023 £14.00

COLBEGGIE FARM STRAWBERRIES

Yogurt Parfait, Candied Pistachio Strawberry Sorbet, Basil

£10.00

Montlouis-sur-Loire Moelleux, les Pierres Ecrites “les Vallees”, Loire, France 2022 £9.00

WHITE CHOCOLATE & TARRAGON

Salted Caramel Ice Cream, White Chocolate & Tarragon Aero, Bergamot

£10.00

Vin de Constance, Klein Constantia, Constantia, South Africa 2012 £24.00

SELECTION OF SCOTTISH CHEESE

Arran Oat Cakes, Chutney, Celery & Grapes

£16.00

Vin Santo di Carmignano, Capezzana, Tuscany, Italy 2016 £34.00

Tea & coffee is sustainably sourced.

If you have a food allergy or intolerance, please let us know before ordering.

We use ingredients which contain allergens across our kitchen.

SWEET

*glass/bottle

Moscato d'Asti, G.D. Vajra 2018 <i>Piedmont, Italy</i> (37.5 cl)	£28
Chenin Blanc, Fairview "La Beryl Blanc" 2021 <i>Paarl, South Africa</i> (50 cl)	£11/£75
Sauternes, Château Rieussec Grand Cru Classé 2011 <i>Bordeaux, France</i> (37.5 cl)	£15/£80
Recioto di Soave, Pieropan "Le Colombare" 2020 <i>Veneto, Italy</i> (50 cl)	£13/£92
Montlouis-sur-Loire Moelleux, Dom. les Pierres Ecrites "les Valleees" 2022 <i>Loire, France</i> (75 cl)	£9/£98
Moscato Rosa, Franz Haas "Schweizer" 2023 <i>Trentino-Alto Adige, Italy</i> (50 cl)	£14/£100
Mitis de Vertroz, JR Germanier 2017 <i>Valais, Switzerland</i> (37.5 cl)	£19/£100
Icewine, Peller 2019 <i>Niagara Peninsula, Canada</i> (37.5 cl)	£21/£110
Pinot Gris Grand Cru Brand, Domaine Josmeyer "L'Exception" 2009 <i>Alsace, France</i> (75 cl)	£13/£130
Ruster Ausbruch, Wenzel, Trockenbeerenauslese 2016 <i>Burgenland, Austria</i> (37.5 cl)	£26/£135
Graacher Himmelreich Riesling Auslese, Joh. Jos Prüm 2013 <i>Mosel, Germany</i> (75 cl)	£140
Ribolla, Simcic "Leonardo" 2015 <i>Brdo, Slovenia</i> (37.5 cl)	£27/£145
Savagnin, Domaine de La Tournelle "A L'Aube" 2009 <i>Jura, France</i> (37.5 cl)	£150
Vin de Constance, Klein Constantia 2012 <i>Constantia, South Africa</i> (50 cl)	£24/£170
Mitis de Vertroz, JR Germanier 2009 <i>Valais, Switzerland</i> (75 cl)	£175
Tokaji Aszu 5 Puttonyos, Oremus 2013 <i>Tokaji, Hungary</i> (50 cl)	£26/£175

*one glass 70ml

glass/bottle

Vin Santo di Carmignano, Capezzana 2016	£34/£180
<i>Tuscany, Italy (37.5 cl)</i>	
Passito di Pantelleria, M. De Bartoli "Bukkuram" 2014	£26/£18
<i>Burgenland, Austria (37.5 cl)</i>	
Petite Arvine, Marie-Therese Chappaz "Grain Noble" 2016	£195
<i>Jura, France (37.5 cl)</i>	
Recioto della Valpolicella Classico, L'Arco 2017	£28/£200
<i>Constantia, South Africa (50 cl)</i>	

Cellar Vertical

Sauternes, Château d'Yquem Premier Cru Supérieur 1990	£640
<i>Bordeaux, France (75 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1995	£490
<i>Bordeaux, France (75 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1996	£350
<i>Bordeaux, France (37.5 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1998	£350
<i>Bordeaux, France (37.5 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 2014	£52/£560
<i>Bordeaux, France (75 cl)</i>	

FORTIFIED

glass/bottle

LBV Unfiltered, Ramos Pinto 2017	£7/£70
<i>Douro, Portugal (75 cl)</i>	
Pedro Ximénez, Valdespino "El Candado" NV	£8/£78
<i>Jerez, Spain (75 cl)</i>	
Oloroso, Emilio Hidalgo "Villapanés" NV	£10/£110
<i>Jerez, Spain (75 cl)</i>	
Fino, Emilio Hidalgo "La Panesa" NV	£13/£140
<i>Jerez, Spain (75 cl)</i>	
Tawny 20 Yrs Old, Ramos Pinto "Quinta do Bom Retiro" NV	£14/£145
<i>Douro, Portugal (75 cl)</i>	
Palo Cortado, Emilio Hidalgo "Marques de Rodil" NV	£15/£165
<i>Jerez, Spain (75 cl)</i>	
Vintage, Warre's 1977	£22/£235
<i>Douro, Portugal (37.5 cl)</i>	